THE ART OF MAKING WINES FROM Fruits, Flowers, and Herbs,

ALL THE

Native Growth of GREAT-BRITAIN.

Particularly of

Grapes,	Dewberries,	Damascens,
Gooseberries,	Apples,	Figs,
Currants,	Pears,	Roses,
Rasberries,	Cherries,	Cowslips,
Mulberries,	Peaches,	Scurvy-Grass,
Elder-Berries,	Apricots,	Mint,
Blackberries,	Quinces,	Baum,
Strawberries,	Plumbs,	Birch, &c. &c.

With a ſuccinct Account of their

MEDICINAL VIRTUES.

AND

The moſt approved Receipts for making

RAISIN WINE.

The Whole comprehending

Many Secrets relative to the Myſtery of Vintners, never before made public; ſhewing not only how to prevent thoſe Accidents to which all Wines are liable, but abſolutely to retrieve thoſe which are actually tainted, and give them the moſt agreeable Flavour.

THE SECOND EDITION.

To which is now added,

The Complete Method of

PICKLING AND PRESERVING.

Reviſed, Corrected, and greatly Enlarged,

By WILLIAM GRAHAM,

Late of Ware in Hertfordſhire.

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TO

THE PUBLIC.

THE Author of the ſubſequent Treatiſe on the *Art of Making Wines from Fruits, Flowers and Herbs, all the Native Growth of Great-Britain*, having, laſt Summer, printed off and diſperſed among his intimate Acquaintance, a ſmall Impreſſion of *ſome* of the following Receipts, they were ſo highly approved of by ſeveral Gentlemen and Ladies in the Country, as to occaſion his being often importuned for Copies; and finding it inconvenient to tranſcribe ſo many for the Uſe of every Gentleman who requeſted the Favour, has conſented to the publiſhing this Collection, from an Experience of more than Thirty Years. In fact, the Theory and Practice of *managing Engliſh Wines*, and *the Art of Pickling and Preſerving*, has been the chief Amuſement of his Life.

To this Edition is now firſt added, the moſt approved modern Receipts for *Pickling and Preſerving*, chiefly from his own Practice, in order to aſſiſt and direct People at the proper Seaſon for thoſe Things: And as he has endeavoured to treat the Subject in a Manner ſuited to every Capacity, he hopes for the Encouragement and Protection of the Public.

CON

CONTENTS.

MADE WINES.

OF planting Vines p. 2
Grape Wine 4
Gooſeberry 5
Currant 8, 9
Raiſin 10
Raſberries 11, 12
Mulberries 13
Morella ibid.
Elder-Berries 14
Elder-Flower-Wine 15
Blackberries ibid
Strawberries 16
Dewberries ibid
Apples and Pears ibid
Cherries 17
Peaches 18
Apricots ibid
Quinces 19
Birch 20
Plumbs 21
Damaſcens ibid
Engliſh Figs 22
Roſes 23
Cowſlips 24
Scurvy-Graſs 25
Mint, Baum, &c. 26
Small Wines. 27
Secrets of Vintners 27—35
Artificial Claret 28
——— Malaga ibid
——— Canary ibid
——— Malmſey 31
Rough Claret 32
Wormwood Wine ibid
Pricked Wines 29
Receipts] to reſtore bad Wines 30, 31, 32
General Obſervations 35, 36

PICKLING and PRESERVING.

TO pickle Aſparagus 37
Cauliflowers and Onions 38
French Beans 39
Gerkins and Beet-root 40
Peaches, Nectarines and Apricots 41
Muſhrooms (different ways) 42—44
Purple and Red Cabbage 44
Walnuts (black) 47
Walnuts (white and green) 45, 48
Cucumbers in Slices 45
Barberries Red Currants and Fennel 46
Raddaiſh Pods and Golden Pippins 49
Codlings and Artichokes 50, 51
Grapes, Samphire and Lemons 51, 53
To make Sugar Vinegar 54
General Obſervations 55
To preſerve Raſberries 56
Peaches, Cherries, Currants and Barberries 56, 58
Plumbs and White Walnuts 59
Green Walnuts and Gooſeberries 60
Oranges and Pippins 61, 62
White Plumbs ibid
Green Peaſe and Damaſcens 63, 64

THE

THE ART OF MAKING WINES.

INTRODUCTION.

THAT the fertility and produce of Great Britain equals any nation under Heaven in every thing which conduces to the ſubſiſtence, health and riches of its inhabitants, will not at this time, after ſo many demonſtrations and proofs, be queſtioned. England is ſtiled by foreigners the ſtore-houſe and granary of Europe; and nothing but want of ſkill and induſtry can at preſent hinder us from making thoſe wholeſome liquors called Made Wines, among many other things, at leaſt as good, if not ſuperior to thoſe brought from abroad, to the great exhauſting of our treaſure, and the manifeſt detriment of our inland trade particularly; nay, I muſt beg leave to affirm, that the liquors produced of our natural growth, are not only as pleaſant in taſte, if rightly made and prepared, as any other, but far more agreeable to the conſtitution of Engliſhmen, by contributing to their natural health and vigour; and, if not taken to exceſs, they lengthen life, and free old age from thoſe calamities that adulterated

foreign wines and other liquors, too often occaſion; which is evident from the innumerable pains and diſeaſes their ſediments entail, by corrupting the good, or creating bad humours in the body.

It is inconteſtable that Vineyards have been frequent in England, from the different places, now cultivated with corn or paſture, ſtill retaining that name; and it is the opinion of many gentlemen of undoubted experience, that the ſouthern parts of this iſland, with the induſtry of the natives, might produce vines as fertile as thoſe of France, either for claret or white wines. But before I come to the making and ordering theſe ſort of wines, it will be proper to preſent the reader with the moſt approved directions for the planting and managing thoſe vines that are to bring forth the grapes of which wine is to be made.

Of Vines, and the beſt Method of planting them.

IT is the planter's buſineſs, in the firſt place, to conſider what ſoil is moſt proper. It ſhould be of a nitrous, ſulphurous nature; black, looſe and moiſt, proceeding from its oily quality or fatneſs, of which there is great plenty in this kingdom. There are many waſte places, that, with a little good manuring, might be improved into vineyards, and rendered very beneficial. The only manure is a little lime, mixed with rotten cowdung, the one cheriſhing, and the other heating the roots of the vines, when well mingled with the mould in which they are to be planted; and it is moſt proper to plant them on gradual riſing hills expoſed as much as poſſible to the South ſun, and ſheltered from the cold North winds; or in orchards and gardens, againſt warm walls; or in

rows,

rows, ſupported on rails, or layers of a moderate height. When the vines are planted from ſlips of old roots, layers, &c. and have well taken root, open the roots yearly, taking care not to expoſe them too much, if the weather be ſharp or cold, in February, and cover them up about the middle of March with new ſoil, compoſed of dung and mellow mould; of the firſt, about a quarter part, and they will bear abundantly many years. When you cover them, or ſooner, if it is a proper ſeaſon to cut, prune them, and the ſprays cut off, by laying them in bundles in a pit of mellow earth, in ſeven or eight weeks they will produce ſcions, or ſuckers, capable of being planted at a fit diſtance, in ſuch regular form, that they may have a convenient diſtance to ſpread; and having well taken root, you may, as you ſee convenient, remove them to more convenient places, to become ſtanding dards, and all things will anſwer your expectation. A week before Eaſter looſen the ground about them every year, which will let in the nouriſhing air (the life of vegetables, as of living creatures) and deſtroy the weeds that encumber them; take off the by-ſhoots that grow not downward on the roots; but however theſe off-pluck roots are not to be taken out, unleſs in repairing old vines. They are then called Wortlings, becauſe they are gotten about the over-grown vines, or heads; the beſt root on the nether part is very fine to behold. You ſhould alſo cleanſe them from ſuperfluous roots, and ſet them in for a vine. Such prepared roots, and over-grown vines, prove far better than others, for the Wortlings, after they have their roots well together, are better able to endure bleak winds and froſts, when others hanging high above the elm with roots, are often killed with them, or at leaſt are more weakened, and become like old vines; beſides ſuch a ſtock in

the driving is ſtronger than ſuch as are put in the ground immediately after they are cut from the vine, where they muſt take root, and not be taken out till they are ſet in the rebſtock.

If you chuſe a piece of ground for a vineyard, that has been huſky before it was cleared of them, the firſt new ſet of twigs will drive ſo ſtrongly, that a double number of them muſt be layed in, as eight or ten in one place, which may, by tranſplanting as they come to a moderate growth, be flouriſhing vines to bear grapes; for to one ſtock are layed three or four twigs, called palmites, and that for ſome years together muſt be done in a new break. Without ſuch ordering, the bloſſoms will yearly fall off, becauſe the driving in ſuch a new plat, if the ground be rich, is too ſtrong, thruſting too violently out of the bloſſoms: but if you let your ſtock grow into wood, it ſpreadeth in ſuch new tilled ground, and is much weakened thereby, and is brought to a temperature, for each twig receiveth ſo much ſtrength and driving, as it hath need of to the full ſeed, and enough, for the ſaving of it.

Having given you the true method of ordering and planting vineyards, according to my own experience for twenty years paſt, I ſhall paſs over the manner of planting the other fruit-bearing trees from which wines are made, and come nearer to what is more immediately the ſubject of this Treatiſe.

To make Wine of Grapes *of the Growth of* England.

WHEN the vines are well grown, ſo as to bring full cluſters, be careful to diſencumber them of ſome part of their leaves that too much ſhade the grapes, but not ſo much in a hot ſeaſon,

as

as that the ſun may too ſwiftly draw away their moiſture, and wither them: ſtay not till they are all ripe at once, for then ſome will be over-ripe, or burſt, or incline to rot before the underlings are come to perfection; but every two or three days pick off the choice and ripeſt grapes, and ſpread them in dry ſhady places ſideways, that they contract not a heat and muſt; by which means thoſe that remain on the cluſters, having more juice to nouriſh them, will grow bigger, or be ſooner ripe; and when you have got a ſufficient quantity, put them into an open veſſel, and bruiſe them well with your hands; or if the quantity be too large, gently preſs them with a flat wooden beater, that is, a thick board faſtened at the end of a ſtaff; as for treading them with the feet, as practiſed in France, and other countries, I cannot approve thereof; it being a naſty ſlovenly way. Take care you break the ſtones as little as may be, for that will make the wine of a bitteriſh twang.

Having bruiſed the grapes well, ſo that they are become pulp, or maſh, provide a tap at the bottom of your caſk, tie a hair-cloth over the foſſet, and let out that which will run voluntarily of itſelf, as the beſt wine; then take out the pulp, and gently preſs it by degrees in a cyder-preſs, till the liquor is ſufficiently drained out; provide a new caſk, well ſeaſoned, and aired with a lighted rag dipped in brimſtone till it become dry, pour the liquor in through a ſieve-funnel to ſtop the dregs, and let it ſtand only with a pebble ſtone lightly laid on the bung-hole to ferment, and refine itſelf, ten or twelve days; then draw it gently off into another caſk, well ſeaſoned, that the lees or dregs may remain in the firſt caſk, and ſtop it no other way than before, till it has quite paſſed over its ferment, which you may know by its coolneſs and pleaſant taſte: and thus of your ordinary white grapes, you

my

may make a good white ſort of wine; of the red grapes, a claret; and if it ſhould want colour, heighten it with a little braſil, boiled in about a quart of it, and ſtrained very clear. The white grapes, not too ripe, give a good Rheniſh taſte, and are wonderfully cooling.

There is a ſort of muſcadel grapes, growing now in many parts of England which may be brought, by the help of a little loaf-ſugar to feed on, to produce a curious ſweet wine, little differing from Canary, and altogether as wholeſome and pleaſant.

If the wine require racking, the beſt time to do it is when the wind is in the North, and the weather temperate and clear; in the increaſe of the Moon, and when ſhe is under the earth, and not in her full height.

If the wine rope, to alter it take a coarſe linen cloth, and when you have ſet the caſk a-broach, ſet it before the bore, then put in the linen and rack it in a dry caſk; put in five or ſix ounces of allum in powder, and jumble them ſo that they may mix well. On ſettling, it will be fined down, and become very clear and pleaſant wine: but of fining and ordering wine and other liquors, I ſhall take occaſion to treat more at large hereafter.

To make Wine of Gooſberries.

OF gooſberries may be made a curious cooling wine, after the following directions.

Take gooſberries juſt beginning to turn ripe, not thoſe that are quite ripe; bruiſe them as well as you did the grapes, but not ſo as to break their ſtones, then pour to every eight pound of pulp a gallon of clear ſpring-water, or rather their own diſtilled water, made in a cold ſtill, and let them ſtand

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in the veſſel covered, in a cool place, twenty-four hours; then put them into a ſtrong canvaſs or hair bag, and preſs out all the juice that will run from them, and to every quart of it put twelve ounces of loaf, or other fine ſugar, ſtirring it till it be thoroughly melted; then put it up into a well ſeaſoned caſk, and ſet it in a cool place; for too much heat will ſour it; and when it has purged and ſettled about twenty or thirty days, fill the veſſel full, and bung it down cloſe, that as little air as poſſible may come at it.

When you find it is well wrought and ſettled, then is your time to draw it off into ſmaller caſks or bottles, keeping them alſo in cool places, for there is nothing damages any ſort of wines more than heat.

Another Method of making Gooſberry *Wine.*

WHEN the weather is dry, gather your gooſberries about the time they are half ripe; pick them clean, and put the quantity of a peck in a convenient veſſel, and bruiſe them with a piece of wood, taking as much care as poſſible to keep the ſeeds whole. When you have done this, put the pulp into a canvaſs or hair bag, and preſs out all the juice; and to every gallon of the gooſberries, add about three pound of fine loaf-ſugar; mix it all together by ſtirring it with a ſtick, and as ſoon as the ſugar is quite diſſolved, pour it into a convenient caſk, that will hold it exactly; and according to the quantity let it ſtand, viz. if about eight or nine gallons, it will take a fortnight; if twenty gallons, forty days, and ſo in proportion; taking care the place you ſet it in be cool. After ſtanding the proper time, draw it off from the lees, and put it into another ſweet veſſel of equal ſize, or into the ſame, after pouring the lees out, and making

it

it clean; let a caſk of ten or twelve gallons ſtand about three months, and twenty gallons five months; after which it will be fit for bottling off.

Its Virtues.

This is a curious cooling drink, taken with great ſucceſs in all hot diſeaſes, as fevers, ſmall-pox, the hot fit of the ague; it ſtops laxation, is good in the bloody-flux, cools the heat of the liver and ſtomach, ſtops bleeding, and mitigates inflammations; it wonderfully abates the flufhings and redneſs of the face, after hard drinking, or the like; it provokes urine, and is good againſt the ſtone; but thoſe that are of a very phlegmatic conſtitution ſhould not make uſe of it.

To make and order Currant *Wine.*

TAKE four gallons of curious cooling ſpring, or conduit water, let it gently ſimmer over a moderate fire, ſcum it well, and ſtir into it eight pounds of the beſt virgin-honey; when that is thoroughly diſſolved, take off the water, and ſtir it well about, to raiſe the ſcum, which take clean off, and cool.

When it is thus prepared, preſs out the like quantity of juice of red currants moderately ripe, without any green ones among them, which being well ſtrained, mix it well with the water and honey, then put them up in a caſk, or large earthen veſſel, and let them ſtand upon the ferment twenty-four hours; then to every gallon add two pounds of loaf, or other fine ſugar, ſtir them well to raiſe the ſcum, and, when well ſettled, take it off, and add half an ounce of cream of tartar, with a little fine

fine flour, and the whites of two or three eggs, which will refine it, and when it is well ſettled and clear, draw it off into a ſmall veſſel, or bottle it up, keeping it in a cool place.

Of white currants, a wine after the ſame manner may be made, that will equal in ſtrength and pleaſantneſs many ſorts of white wine; but as for the black, or Dutch currants, I approve not of them, but in medicinal wines, of which we ſhall have ſome occaſion to ſpeak hereafter.

Another way of making Currant *Wine.*

AFTER gathering your currants, which you muſt do when the weather is dry, and they are full ripe, ſtrip them carefully from the ſtalk, ſo as not to bruiſe them with your fingers; put them into a pan, and bruiſe them with a convenient wooden peſtle; then let it ſtand about twenty hours (according to the quantity) after which ſtrain it through a ſieve. Add three pounds of fine powder ſugar to every four quarts of the liquor, and then ſhaking or ſtirring it well, fill your veſſel, and put about a quart of good brandy to every ſix or ſeven gallons. As ſoon as it is fine, which will be in four or five weeks, you muſt bottle it off. If it ſhould not prove quite clear, draw it off into another veſſel, and let it ſtand about ten days, and then bottle it off.

Their Virtues.

They allay the burning eagerneſs of thirſt, are cooling in fevers, reſiſt putrefaction, ſtay vomiting, corroborate the heart, and fortify the ſtomach. Currant wine is drank with ſucceſs by thoſe that have the fits of the mother; it diverts epilepſy, and provoke the courſes in women.

To make * Raiſin *Wine.*

TO two hundred weight of raiſins put about forty-four gallons of water, wine-meaſure, ſtir it up well, three or four times a day; let it ſtand about three weeks, then take it off the raiſins, and tun it up; when you put it into the caſk, add about two quarts of brandy to it, which will keep it from fretting.

Let it ſtand about ten or twelve months, then draw it off from the lees; rince your caſk, and put it in again; then fine it down with three ounces of iſing-glaſs, and a quarter of a pound of ſugar-candy, diſſolved in ſome of the wine. There are many ways uſed to retrieve this wine, if it ſhould chance to turn ſour, which ſeldom happens if properly made; in this caſe, the moſt ſucceſsful method is to repleniſh it with a farther addition of raiſins.

Another Method of making Raiſin *Wine.*

PUT two hundred weight of raiſins, with the ſtalks, into a hogſhead, and fill it almoſt with ſpring-water; let it ſteep about twelve days, frequently ſtirring them about, and after pouring the juice off, dreſs the raiſins. The liquor ſhould then be put together in a very clean veſſel that will exactly contain it. You will find it hiſs or ſing for ſome time; during which it ſhould not be ſtirred; but when the noiſe ceaſes, it muſt be ſtopped cloſe, and ſtand for about ſix or ſeven months; and then, if you peg it, and it proves fine and clear, rack it off into another veſſel of the ſame ſize; ſtop it up, and let it remain twelve or fourteen weeks longer;

* Though Raiſins are not of Engliſh growth, yet, as it is a wine in great eſteem in England, I have inſerted the method of making it.

then

then bottle it off. The beſt way when you uſe it, is to take a decanter, and rack it off.

Their Virtues.

The virtues of raiſin wine are two well known to require a particular deſcription. There are few conſtitutions but what it will agree with; it ſtrengthens and comforts the heart, revives the faded ſpirit, and conduces greatly to health, if uſed with moderation.

To make Wine of Raſberries, *the* Engliſh *Way.*

TAKE what quantity you pleaſe of red raſberries, when they are nearly ripe, for if they grow over-ripe they will loſe much of their pleaſant ſcent; and after clearing the huſks and ſtalks from them, ſoak them in the like quantity of fair water, that has been boiled and ſweetened with fine loaf-ſugar, a pound and a half to a gallon; when they are well ſoaked about twelve hours, take them out, put them into a fine linen preſſing bag, preſs out the juice into the water, then boil them up together, and ſcum them well twice or thrice over a gentle fire; take off the veſſel, and let the liquor cool, and when the ſcum ariſes take off all that you can, and pour off the liquor by inclination into a well-ſeaſoned caſk, or earthen veſſel; then boil an ounce of mace quite down, if poſſible, in a pint of white wine, till the third part of the wine be conſumed; ſtrain it, and add it to the liquor; let it ſettle two days, and when it has well ſettled and fermented, draw it off into a caſk, or bottles, and keep it in a cool place.

The French *way to make this Wine.*

Steep two gallons of raſberries in a gallon of ſack, twenty-four hours, then ſtrain them, and put to the liquor three quarters of a pound of raiſins of the ſun, well ſtoned, and let them continue four or five days, ſometimes ſtirring them well; then pour it off gently, that the cleareſt may be taken away, and only the dregs and ſettlings remain, and bottle that up you pour off. If you find it not ſweet enough for the palate, you may add ſome ſugar, about half a pound to a gallon will be ſufficient; keep it in a cool place.

Another way to make Raſberry *Wine.*

Gather the raſberries when ripe, and bruiſe them; ſtrain them through a bag made of woollen into a jar. Put about a pound of the beſt double refined loaf-ſugar, mix the whole well together, and ſtop it cloſe. Pour it off as clear as poſſible, after it has ſtood four days. The common method is to put two quarts of white wine to one quart of the raſberry juice; but I think that too much, as it overpowers the rich flavour of the fruit. Three pints will be enough. Bottle it off, and it will be fit to drink in ten days. The juice mixed with brandy, is a fine dram. Put about two quarts of brandy to three pints of the raſberry juice, and it will drink well in ten days.

Their Virtues.

Theſe wines, either way, are a great cordial; they cleanſe the blood, prevent peſtilential air, comfort the heart, eaſe pains in the ſtomach, diſpel groſs vapours from the brain, cauſe a free breathing, by removing obſtructions from the lungs, and are ſucceſsfully taken in apoplexies.

To

To make Wine of Mulberries.

TAKE mulberries, when they are juſt changed from their redneſs to a ſhining black, gather them in a dry day, when the ſun has taken off the dew, ſpread them thinly on a fine cloth on a floor or table for twenty-four hours, boil up a gallon of water to each gallon of juice you get out of them; ſcum the water well, and add a little cinnamon ſlightly bruiſed; put to every gallon ſix ounces of white ſugar-candy finely beaten, ſcum and ſtrain the water when it it taken off and ſettled, and put to it the juice of mulberries, and to every gallon the mixture of a pint of white or rheniſh wine; let them ſtand in a caſk to purge or ſettle five or ſix days, then draw off the wine, and keep it cool.

Its Virtues.

This is a very rich cordial; it gives vigour to conſumptive bodies, allays the heat of the blood, prevents qualms, and pewkings in women, makes the body ſoluble, helps digeſtion, and eaſes diſtempers in the bowels.

To make Morella *Wine.*

TAKE two gallons of white wine, and twenty pounds of *Morella* cherries; take away the ſtalks, and ſo bruiſe them that the ſtones may be broken; preſs the juice into the wine; put mace, cinnamon, and nutmeg, each an ounce, in a bag groſly bruiſed, hang it in the wine when you have put it up in a caſk, and it will be a rich drink.

To make Vinum Sambuceum, *or Wine of* Elder-Berries.

TAKE elder-berries, when pretty ripe, plucked from the green ſtalks, what quantity you pleaſe, and preſs them that the juice may freely run from them, which may be done in a cyder-preſs, or between two weighty planks, or for want of this opportunity you may maſh them, and then it will run eaſily; this juice put up in a well-ſeaſoned caſk, and to every barrel put three gallons of water ſtrong of honey boiled in it, and add ſome ale-yeaſt to make it ferment, and work out the groſſneſs of its body; then to clarify it add flour, whites of eggs, and a little fixed nitre; and when it has well fermented, and grows fine, draw it from the ſettlings, and keep it till ſpring; then to every barrel add five pounds of its own flowers, and as much loaf-ſugar, and let it ſtand ſeven days; at the end whereof it will grow very rich, and have a good flavour.

A different Way to make Elder *Wine.*

When the elder-berries are ripe, pick them, and put them into a ſtone jar; then ſet them in boiling water, or rather in an oven not over hot, till the jar is as warm as you can well bear to touch it with your hand; take the berries, and ſtrain them through a ſieve or coarſe cloth, ſqueezing them hard, and pour the liquor into a kettle. Put it on the fire, let it boil, and put in as many pounds of Liſbon ſugar as there are quarts of juice, and ſkim it often. Then let it ſettle, and pour it off into a jar, and cover it cloſe. I have known many people mix it with their raiſin-wine, by putting half a pint of the elder ſyrup to every gallon of wine; it

gives

gives the raiſin wine an exquiſite fine flavour, equal to any foreign wine whatever.

Its Virtues.

It is an excellent febrifuge, cleanſes the blood of acidity, venom and putrefaction, good in meaſles, ſmall-pox, ſwine-pox, and peſtilential diſeaſes; it contributes to reſt, and takes away the heat that afflicts the brain.

To make Elder-Flower *Wine.*

TO ſix gallons of ſpring-water, put ſix pounds of raiſins of the ſun cut ſmall, and a dozen pounds of fine powder-ſugar; boil the whole together about an hour and a half. Then take elder-flowers, when pretty ripe, and pull them off to about half a peck. When the liquor is cold, put the flowers in, and about a gill of lemon-juice, and half the quantity of ale-yeaſt. Cover it up, and after ſtanding three days, ſtrain it off, pour it into a caſk that is quite ſweet, and that will hold it with eaſe. When this is done, put about a wine quart of Rheniſh to every gallon of wine, let the bung be lightly put in for twelve or fourteen days: then ſtop it down faſt, and put it in a cool dry place for four or five months, till it is quite ſettled and fine; and bottle it off.

To make Wines of Black-berries, Straw-berries, *or* Dew-berries.

TAKE of theſe berries, in their proper ſeaſon, moderately ripe, what quantity you pleaſe; preſs them as other berries; boil up water and

honey, or water and fine ſugar, as your palate beſt reliſhes, to a conſiderable ſweetneſs; and when it is well ſcummed, put the juice in, and let it ſimmer to incorporate it well with the water; and when it is done ſo, take it off, let it cool, and ſcum it again, and put it up in a barrel, or rather a cloſe-glazed earthen veſſel, to ferment and ſettle; put then to every gallon half a pint of Malaga, and draw it off as clear as poſſible; bottle it up, and keep it cool for uſe.

Their Virtues.

Theſe liquors are agreeably good in fevers, afflictions of the lungs, prevent the infection of peſtilential airs, beget a good appetite, and much help digeſtion, are excellent in ſurfeits, and cauſe good blood.

To make Wine of Apples *and* Pears.

AS for apples, make them firſt into good cyder, by beating and preſſing, and other orderings, as I ſhall direct, when I come to treat of thoſe ſort of liquors, after I have ended this of wines; and to good cyder, when you have procured it, put the herb *Sturlea*, the quinteſſence of wine, and a little fixed nitre, and to a barrel of this cyder, a pound of the ſyrup of honey; let it work and ferment at ſpurge-holes in the caſk ten days, or till you find it clear and well ſettled, then draw it off, and it will not be much inferior to Rheniſh in clearneſs, colour, and taſte.

To make wine of pears, procure the tarteſt perry, but by no means that which is tart by ſowering, or given that way, but ſuch as is naturally ſo; put into a barrel about five ounces of the juice of the herb clary, and the quinteſſence of wine, and to every

barrel

barrel a pound, or pint, of the ſyrup of black-berries, and after fermentation and refining, it will be of a curious wine taſte, like ſherry, and not well diſtinguiſhable, but by ſuch as have very good palates, or whoſe trade it is to deal in it.

Their Virtues.

Theſe wines have the nature of cyder and perry, though in a higher degree, by the addition and alteration; being cooling, reſtorative, eaſing pains in the liver, or ſpleen, cleanſing the bowels, and creating a good appetite.

To make Wine of Cherries.

TAKE cherries, indifferently ripe, of any red ſort, clear them of the ſtalks and ſtones, and then put them into an earthen glazed veſſel, and with your clean hands ſqueeze them to a pulp; or you may do it with a wooden ladle, or preſſer, and ſo let them continue twelve hours to ferment; then put them into a linen cloth, not too fine, and preſs out the juice with a preſſing-board, or any other conveniency; then let the liquor ſtand till the ſcum ariſe, and with your ladle take it clean off; then pour out the clearer part, by inclination, into a caſk, where to each gallon put a pound of the beſt loaf-ſugar, and let it ferment and purge ſeven or eight days; draw it off, when you find it clear, into leſſer caſks, or bottles; keep it cool, as other wines, and in ten or twelve days it will be ripe.

Its Virtues.

This is a great cooler of the body in hot weather; chears the heart, and much enlivens nature in its decay; it is alſo good againſt violent pains in the head, and ſwooning fits.

To make Wine of Peaches *and* Apricots.

TAKE peaches, nectarines, *&c.* when they are full of juice, pare them, and take the ſtones out, then ſlice them thin, and put about a gallon to two gallons of water, and a quart of white wine; put them over a fire gently to ſimmer a conſiderable time, till the ſliced fruit become ſoft; then pour off the liquid part into other peaches that have been ſo uſed and bruiſed, but not heated; let them ſtand twelve hours, ſometimes with ſtirring, and then pour out the liquid part, and preſs what remains through a fine hair bag, and put them together into a caſk to ferment; then add of loaf-ſugar a pound and a half to each gallon; boil well an ounce of beaten cloves in a quart of white wine, and add it, which will give a curious flavour.

Wine of apricots may be made with only bruiſing, and pouring the hot liquor on, not requiring ſo much ſweetening, by reaſon they are of a more dulcid or luſcious quality; only to give it a curious flavour, boil an ounce of mace, and half an ounce of nutmegs, in a quart of white wine; and when the wine is on the ferment, pour the liquid part in hot, and hang a bunch of freſh borage, well-flowered, into the caſk, by a ſtring at the bung, for three days; then draw it off, and keep it in bottles, which are moſt proper to preſerve theſe ſorts of wines.

Their Virtues.

They are moderately warming and reſtorative, very good in conſumptions, to create an appetite, and recover decayed and waſting bodies; they looſen the hardneſs of the belly, and give eaſe to the pains of the ſtomach.

To make Wine of Quinces.

GAther the quinces when pretty ripe, in a dry day, rub off the down with a clean linen cloth, then lay them in hay or ſtraw, for ten days, to ſweat; ſo cut them in quarters, and take out the core, and bruiſe them well in a maſhing-tub with a wooden beetle, and ſqueeze out the liquid part, by preſſing them in a hair-bag by degrees in a cyder-preſs; ſtrain this liquor through a fine ſieve, then warm it gently over a fire, and ſcum it, but ſuffer it not to boil; ſprinkle into it loaf-ſugar reduced to powder, then in a gallon of water, and a quart of white wine, boil a dozen or fourteen large quinces thinly ſliced; add two pound of fine ſugar, and then ſtrain out the liquid part, and mingle it with the natural juice of the quinces, put it into a caſk not to fill it, and jumble them well together; then let it ſtand to ſettle; put in juice of clary half a pint to five or ſix gallons, and mix it with a little flower and whites of eggs, then draw it off, and if it be not ſweet enough, add more ſugar, and a quart of the beſt malmſey: you may, to make it the better, boil a quarter of a pound of ſtoned raiſins of the ſun, and a quarter of an ounce of cinnamon, in a quart of the liquor, to the conſumption of a third part, and ſtraining the liquor, put it into the caſk when the wine is upon the ferment.

Its Virtues.

This wine is a good pectoral, cooling and refreſhing the vital parts; it is good, moderately taken, in all hot diſeaſes; allays the fluſhing of the face, and St. Anthony's fire; takes away inflammations, and is very beneficial in breakings-out, blotches, boils, or ſores.

To make Birch *Wine.*

AS this is a liquor but little underſtood, I ſhall be as particular as poſſible in my directions concerning it. In the firſt place, as to the ſeaſon for getting the liquor from Birch trees, which ſometimes happens the latter end of February or beginning of March, before the leaves ſhoot out, as the ſap begins to riſe; and this is according to the mildneſs or rigour of the weather; and if the time is delayed, the juice will grow too thick to be drawn out, which ſhould be as thin and clear as poſſible. The method of procuring the juice is by boring holes in the trunk of the tree, and fixing foſſets made of elder; but care ſhould be taken not to tap it in too many places at once, for fear of hurting the tree. If the tree is large, it may be bored in five or ſix places at once, and place bottles to let it drop in. When you have extracted a proper quantity, three, four, or five gallons from different trees, cork the bottle very cloſe, and roſin or wax them till you begin to make your wine, which ſhould be as ſoon as poſſible after you have got the juice.

As ſoon as you begin, boil the ſap as long as you can take off any ſcum; and put four pounds of fine loaf-ſugar to every gallon of the juice, and the peel of a lemon cut thin; then boil it again for near an hour, ſcumming it all the while, and pour it into a tub. As ſoon as it is almoſt cold, work it with a toaſt ſpread with yeaſt, and let it ſtand five or ſix days, ſtirring it twice or three times each day. Take a caſk that will contain it, and put a lighted match dipped well in brimſtone into the caſk; ſtop it up till the match is burnt out, and then tun your wine into it, putting the bung lightly in till it has done working. Bung it very

cloſe

cloſe for about three months, and bottle it off for uſe. It will be fit in a week after it is put in the bottles.

To make Wine of Plumbs, Damaſcens, *&c.*

TO do this, take what plumbs you pleaſe, mix thoſe of a ſweet taſte with an allay of thoſe that are ſomewhat ſour, though they muſt be all inclining to ripeneſs; ſlit them in halves, ſo that the ſtones may be taken out, then maſh them gently, and add a little water and honey, the better to moiſten them, boil to every gallon of pulp of your plumbs a gallon of ſpring-water, in it a few bay leaves and cloves; add as much ſugar as will well ſweeten it, ſcum off the froth, and let it cool, then preſs the fruit, ſqueezing out the liquid part; ſtrain all through a fine ſtrainer, and put the water and juice up together in a caſk; let it ſtand and ferment three or four days, fine it with white ſugar, flour, and whites of eggs, and draw it off into bottles; then cork it up that the air may not prejudice it; in ten or twelve days it will be ripe, and taſte like ſherry, or rather a nearer flavour of canary.

Damaſcens may be ordered as other plumbs, though they produce a tarter wine, more clear, and laſting; but put not ſo much water to them as to luſcious plumbs, unleſs you mix ſome ſweet wine with it, as malaga, canary, or the like; or infuſe raiſins of the ſun in it, which will give it a rich and mellow taſte.

Their Virtues.

Theſe, as other wines made of Engliſh fruit, are moderately cooling, purify the blood, and cleanſe the reins; cauſe a freeneſs of urine, and contribute much

much to ſoft ſlumbers, and a quiet reſt, by ſending up gentle refreſhing ſpirits to the brain, which diſpel heat and noxious vapours, and put that noble part into a right temperature.

To make Wine of Engliſh Figs.

TO do this, take the large blue figs, pretty ripe; ſteep them in white wine, having made ſome ſlits in them, that they may ſwell, and gather in the ſubſtance of the wine, then ſlice ſome other figs, and let them ſimmer over a fire in fair water till they are reduced to a kind of pulp, ſtrain out the water, preſſing the pulp hard, and pour it as hot as may be to thoſe figs that are infuſed in the wine, let the quantities be near equal, the water ſomewhat more than the wine and figs; then having infuſed twenty-four hours, maſh them well together, and draw off what will run voluntarily, then preſs the reſt, and if it prove not pretty ſweet, add loaf-ſugar to render it ſo; let it ferment, and add a little honey and ſugar-candy to it, then fine it with whites of eggs and a little iſing-glaſs, and ſo draw it off, and keep it for uſe.

Its Virtues.

This is chiefly appropriated to defects of the lungs, helping ſhortneſs of breath, removing colds or inflammations of the lungs; it alſo comforts the ſtomach, and eaſes pains of the bowels.

To make Wine of Roſes.

TO do this, fit a glaſs baſon, or body, or for want of it, a well glazed earthen veſſel, and put into it three gallons of roſe-water, drawn with a cold ſtill; put into it a convenient quantity of roſe-leaves; cover it cloſe, and put it for an hour in a kettle or cauldron of water, heating it over the fire to take out the whole ſtrength and tincture of the roſes, and when cold, preſs the roſe-leaves hard into the liquor, and ſteep freſh ones in, repeating it till the liquor has got a full ſtrength of the roſes; and then to every gallon of liquor add three pounds of loaf-ſugar; ſtir it well, that it may melt and diſperſe in every part, then put it up into a caſk, or other convenient veſſel, to ferment; and to make it do ſo the better, add a little fixed nitre and flour, and two or three whites of eggs; let it ſtand to cool about thirty days, and it will be ripe, and have a curious flavour, having the whole ſtrength and ſcent of the roſes in it; and you may add, to meliorate it, ſome wine and ſpices, as your taſte or inclination leads you.

By this way of infuſion, wine of carnations, clove-gilly-flowers, violets, primroſes, or any flower having a curious ſcent, may be made; to which, to prevent repetition, I refer you.

The Virtues.

Wines thus made, are not only pleaſant in taſte, but rich and medicinal, being excellent for ſtrengthening the heart, refreſhing the ſpirits, and gently cooling the body; making it lenitive, and ſo purges the firſt digeſtion of phlegm, and even choler; abates the heat of the fever, quenches thirſt, mitigates the inflammation of the intrails,

and may, on ſundry occaſions, ſerve for a good counter-poiſon.

To make Cowſlip *Wine.*

PUT five pounds of loaf-ſugar to four gallons of fair water, ſimmer them over a fire half an hour, to well diſſolve the ſugar, and when it is taken off, and cold, put in half a peck of cowſlip-flowers, clean pick'd and gently bruiſed; then put two ſpoonfuls of new ale-yeaſt, and a pound of ſyrup of lemons beaten with it, with a lemon-peel or two. Pour the whole into a well-ſeaſoned caſk or veſſel, let them ſtand cloſe ſtopped for three days, that they may ferment well; then put in ſome juice of cowſlips, and give it a convenient ſpace to work, and when it has ſtood a month draw it off into bottles, putting a little lump of loaf-ſugar into each, by which means you may keep it well the ſpace of a year. In like manner you may make wine of ſuch other like flowers that are of a pleaſant taſte and ſcent, as oxlips, jeſſamine, peach-blooms, comfry, ſcabeons, feather-few, fumitary, and many more, as your fancy and taſte may lead you; having ſhewed you different ways to let you know that you need not exactly keep to one certain rule, but pleaſe your palate by ſuch additions as you think convenient; though by ſtraying too far, you may happen to mar the whole deſign: therefore in all things, keep as near as you can to the rules I have given.

Its Virtues.

Cowſlip-wine, moderately drank, much helps the palſy, cramp, convulſions, and all other diſeaſes of the nerves and ſinews; alſo eaſes pains of

the joints, and gout, and greatly contributes to the curing of ruptures.

To make Scurvy-Graſs *Wine.*

SCURVY-GRASS, or ſpoon-wort, is a very ſovereign medicinable herb, appropriated chiefly to the health of Engliſh bodies.

Take the beſt large ſcurvy-graſs tops and leaves, in May, June, or July, bruiſe them well in a ſtone mortar, then put them in a well-glazed earthen veſſel, and ſprinkle them over with ſome powder of chryſtal of tartar, then ſmear them over with virgin-honey, and being covered cloſe, let it ſtand twenty-four hours; then ſet water over a gentle fire, putting to every gallon three pints of honey, and when the ſcum riſes take it off, and let it cool; then put your ſtamped ſcurvy-graſs into a barrel, and pour the liquor to it, ſetting the veſſel conveniently end-ways, with a tap at the bottom, and when it has been infuſed twenty-four hours, draw off the liquor, and ſtrongly preſs the juice and moiſture out of the herb into the barrel, or veſſel, and put the liquor up again; then put a little new ale-yeaſt to it, and ſuffer it to ferment three days, covering the place of the bung, or vent, with a piece of bread ſpread over with muſtard-ſeed, downward, in a cool place, and let it continue till it is fine, and drinks briſk; then is the time to draw off the fineſt part, leaving only the dregs behind: add more herbs, and ferment it with whites of eggs, flower, and fixed nitre verjuice, or the juice of green grapes, if they are to be had; to which add ſix pound of the ſyrup of muſtard, all mixed and well beaten together, to refine it down, and it will drink briſk, but is not very pleaſant;

being here inſerted among artificial wines, rather for the ſake of health, than for the delightfulneſs of its taſte.

Its Virtues.

It helps digeſtion, warms cold ſtomachs, carries off phlegm, purifies the blood, purges out ſalt watery humours, cleanſes the bowels from cold ſlimineſs, eaſes pains in the limbs, head, heart, and ſtomach; eſpecially thoſe proceeding from ſcorbutic humours, &c.

To make Wine of Mint, Balm, *and other Herbs*, &c.

FIRST, diſtil the herb in the cold ſtill, then add honey to it, and work as in ſcurvy-graſs, and then refine it, and work it down by a due proportion of its own ſyrup; by this means the wine will become very fragrant, and contain the whole virtue of the herb: Wormwood wine, wine of rue, cardus, and ſuch ſtrong phyſical herbs, may be made by infuſion, only in ſmall white wines, cyder, perry, or the like, adding a little ſweets to pallate them, that they may be more agreeable to the taſte. That of black currants may be made as of other currants, and is very proper to be kept in all families.

Their Virtues.

Wines made of Mint, Balm, Wormwood, Rue, &c. reſiſt peſtilential airs, are good in agues, and cold diſeaſes; prevent fits of the mother and vapours, eaſe pains in the joints and ſinews, cleanſe the blood, and frequently prevent apoplexies, epilepſies, and the like. Theſe wines contain not only the virtues of the herbs, but greatly ſtrengthens, and revives the decay of nature.

Som

Some curious Secrets belonging to the Art and Myſtery of VINTNERS, *in making* Artificial WINES, *as* Malaga, Claret, Rheniſh, &c. *The method of recovering faded* Wines, *and ſuch as have loſt their Colour; and of Racking, Sweetening,* &c.

Of SMALL WINES *Meliorated.*

IT is certain that weak wine may be raiſed and improved on the rich lees of wine that is drawn off; and indeed we know it is common to draw off ſuch ſmall wines, and put them on ſuch lees; by this the profit of the vintners is greatly enlarged. We alſo ſee that wine is fed with proper food, as ſweet fleſh, ſalt of tartar, or the ſweet and volatile ſpirit of tartar; but more eſpecially with the quinteſſence of wine, eſſential ſalts, prepared oils, herbs, and things of an aromatical nature; why then may not ſmall wine be greatly bettered by the animal ſpirit or quinteſſence extracted from other wines? for the animal part of wine only, and nothing elſe, can increaſe the ſtrength of wine.

If the quinteſſence be drawn out of one ſmall wine, and added to another, it will make that rich, tho' the other is altogether impoveriſhed. For this reaſon it is better that one be loſt, which may ſerve for vinegar, than both remain uſeleſs. This cannot be ſo well demonſtrated by words as by practice; for which reaſon I ſhall give ſome examples to prove my aſſertion, viz.

To make Artificial Claret.

TAKE the juice or water of clary, diſtil it in a cold ſtill, one part; redſtreak cyder, half a part; Malaga raiſins, beaten in a mortar, ſix pounds; the fat mother of claret, one pound; cover them in a cloſe veſſel for fifteen days in order to ferment, then draw off the liquor into another veſſel, and to every gallon add half a pint of the juice of mulberries, blackberries, or gooſberries, and a pint of the ſpirit of clary; to the whole put three ſpoonfuls of flour, and the whites of two new-laid eggs, with a dram of iſing-glaſs; beat theſe together, and add to the liquor two pounds of the ſyrup of clary, and it will refine down, and be very rich, not diſtinguiſhable from the right claret, unleſs by thoſe well ſkilled in wines: of this there are great quantities ſold, when French wines are very dear, and ſcarce to be come at.

To make Artificial Malaga, Canary *Wine*, &c.

TAKE a caſk that has been well ſeaſoned with right old Malaga; new trim it, and hoop it ſtrong, leaving it open at one end, to which open end a cloſe cover muſt be fitted, to take off and put on at pleaſure, and keep it in all ſeaſons in a warm place; fill it with ſpring, or conduit-water, and to every gallon of water add ſix pounds of the beſt Malaga raiſins, well bruiſed, and ſprinkle on every twenty gallons a handful of calx wine; then place the cover cloſe, and keep it warm with cloths faſtened about it, and ſo let it continue four or five days to work and ferment; after that open it, and ſee if the raiſins are floating on the top of the water; and if you find they are, preſs them down again,

again, and ſo do every four or five days, letting them ſtand three weeks or a month; then tap the veſſel three or four inches above the bottom, and try if the liquor taſtes, and if it does not, let it ſtand longer, till it has got the true flavour; then draw it off into another caſk that has had Malaga in it, and to every twenty gallons put a pint of the beſt aqua vitæ, a quart of Alicant wine, and two new-laid eggs beaten together, and let it ſtand in a vaulted cellar, or ſuch-like place, till it be fit for drinking; if it want ſweetneſs, put in a little fine loaf-ſugar, and it will abundantly anſwer your expectation: and this daſhed with a little white wine, or curious briſk pippin cyder, may paſs for Canary.

And thus not only artificial Malaga may be made, but other artificial wines; for it cannot but be ſuppoſed that an ingenious perſon may, by theſe examples, invent and prepare other ſorts of wines different from theſe in taſte; for having once got the knowledge of the different herbs, that bear a ſimilarity to the different ſulphur of the true wine, whether ſtyptic, acid, mild, luſcious, fat, or balſamic, ſo much the imitation of the different ſorts of wines be, whether Ribella, Tent, Rapadavia, Canary, or any others; as for white wine, or Rheniſh, you may make them of ſweeter or tarter cyders, as you find in the directions given for making artificial Claret; bating the colouring; though you muſt be at the labour and charge of fining them more, on purpoſe to keep up a good body.

To reſtore Prick'd Wines.

TO do this, take the wine down to the lees in another caſk, where the lees of good wine are freſh; then take a pint of ſtrong aqua-vitæ, ſcrape half a pound

a pound of yellow bees-wax into it, and by heating the ſpirit melt the wax over a gentle fire, then dip in it a cloth, and ſet it on fire with a brimſtone match, put it in flaming at the bung, and ſtop the caſk cloſe.

To reſtore Wine decayed by too much Vent, or Sowering.

Stir and ferment it well with a flat-ended ſtick, till you have removed it in all parts, and made it ferment, but touch not the lees; then pour in a pint of aqua-vitæ, and ſtop it up cloſe, and at the end of ten days it will be tolerably reſtored. Wine that is decayed by too much vent, may be recovered by putting burning hot cruſts of bread into it.

For muſty Wine, or ſuch as hath got a Twang of the Caſk.

To remedy this, rack it off upon lees of rich wine of the ſame ſort; then put into a bag four ounces of the powder of lenerel berries, and two ounces of the filings of ſteel; let it hang by a ſtring to the middle of the wine, and ſo by degrees lower it, as you draw it off.

To hinder Wine from Turning.

Put a pound of melted lead, in fair water into your caſk, pretty warm, and ſtop it cloſe.

To take away the ill Scent of Wine.

Bake a long rowler of dough, when it is ſtuck well with cloves, let it thoroughly bake, and hang it in your caſk, and it will remove the ill ſcent from the wine, by gathering it to itſelf.

To

To remedy a bitter, or ſower Scent.

Take half a peck of barley, and boil it in two quarts of water, till one half of the water be waſted; ſtrain it, let it ſettle well, and pour it into the wine-caſk, ſtirring it, without touching the lees.

To ſoften Green Wine.

Put in a little vinegar, wherein litharge has been well ſteeped, and boil ſome honey to draw out the wax, ſtrain it through a cloth, and put a quart of it into a tierce; and this will mend it in ſummer eſpecially; ſome, when they perceive the wine turning, put in a ſtone of unſlacked lime: this will make it very good.

To keep Wine from ſowering.

Boil a gallon of wine, with ſome beaten oyſter-ſhells and crabs claws calcined, ſtrain out the liquid part, and when it is cool put it into green wine, and it will give it a pleaſant lively taſte.

To ſweeten Wine.

Fill it upon the lees, put a handful of the flowers of clary, and infuſe in it; add a pound of muſtard-ſeed dry ground, which in a bag muſt be ſunk to the bottom of the caſk.

Artificial Malmſey.

Take Engliſh, galingale cloves, each a dram, beat them to powder, and infuſe them a day and a night in a pint of aqua-vitæ, in a wooden veſſel kept cloſe covered; then put it into good claret, and it will make twelve or fourteen gallons of

good

good malmſey in five or ſix days; the drugs may be hung in a bag in the caſk.

To make Wine ſettle well.

Take a pint of wheat, and boil it till it burſt in a quart of water, and become very ſoft; then ſqueeze it through a new linen cloth, and put a pint of the liquid part into a hogſhead of unſettled white-wine, and it will fine it.

To make Wormwood *Wine.*

Take a good briſk Rheniſh wine, or white wine, and hang a pound of Roman wormwood in a bag into it, clean ſtripped from the groſſer ſtalks, and well dried; and in ten or twelve days infuſion it will give it a taſte and curious colour beyond what it had before: this may be done as it is drawn, by dropping three or four drops of chemical ſpirit, or oil of wormwood into a quart of wine.

To make Rough Claret.

Put a quart of claret to two quarts of ſloes, bake them in a gentle oven till they have ſtewed out a great part of their moiſture, then pour off what is liquid, and ſqueeze out the reſt; and half a pint of this will rough ten gallons.

To recover the loſt Colour of White Wine, *or* Rheniſh Wine.

To do this effectually, rack the wine from the lees, and if the colour of the wine be faint and tawny, put in coniac-lees, and pour the wine upon them, rolling and jumbling them together a conſiderable time in the caſk; in ten or twelve days rack

rack off the wine, and it will be of a proper colour, and drink briſk and fine.

To prevent the Decay of lowering Wine.

Take roach-allum powdered, an ounce, draw out four gallons of the wine, and ſtrew the powder in it; beat it well for the ſpace of half an hour, then fill up the caſk, and ſet it on broach, being careful to let it take vent; by this means, in three or four days, you will find it a curious briſk wine.

Of Racking Wine.

This is done with ſuch inſtruments as are uſeful, and appropriated to the manner of doing it, and cannot be ſo well deſcribed by words as by ſeeing it done; however this obſerve in doing it: let it be when the wind ſets full North, and the weather is temperate and clear, that the air may the better agree with the conſtitution of the wine, and make it take more kindly. It is moreover moſt proper to be done in the increaſe of the moon, when ſhe is under the earth, and not in full height, &c.

To make Wines ſcent well, and give them a curious Flavour.

Take powder of ſulphur, two ounces, half an ounce of calamus, incorporate them well together, and put them into a pint and a half of borrage-water; let them ſteep in it a conſiderable time, and then, drawing off the water, melt the ſulphur and calamus in an iron pan, and dip in it as many rags as will ſoak it up, which put into the caſk; then rack your wine, and put in a pint of roſe-water, and ſtopping the hogſhead, roll it up and down half an hour, after which let it continue ſtill two

days, and by ſo ordering any Gaſcoigne, or red wine, it will have a pleaſant ſcent and guſt.

To mend Wines that Rope.

When you have ſet your caſk a broach, place a coarſe linen cloth before the bore, then put in the linen, and rock it in a dry caſk; add five or ſix ounces of the powder of allum, roll and jumble them ſufficiently together, and upon ſettling it will be fined down, and prove a very fluid pleaſant wine, both in taſte and ſcent.

To mend White, *or* Rheniſh *Wines.*

If theſe wines have an unpleaſant taſte, the beſt way is ſpeedily to draw either of them half off, and to either of the halves put two gallons of new milk, a handful of bay ſalt, and as much rice; mix and beat them well together for half an hour, with a ſtaff, or paddler, then fill up the caſk, and when you have well rolled it, turn it over in the lees, and two or three days after you may broach it, and it will drink very fine and briſk.

Another way to mend the colour of White Wines, &c.

Take a gallon or more of mornings milk, put it into the caſk, and mix it well with rolling; then, when you perceive it is well ſettled, put in three or four ounces of iſing-glaſs, and about a quarter of a pound of loaf-ſugar, fine ſcraped, and then fill up the hogſhead, or other caſk, and roll it four or five times over; and this will bring it to a colour and fineneſs.

To meliorate, or better Vicious Wine.

Let your wine, in this caſe, be what it will, your buſineſs is to take a pint of clarified honey, a pint of water,

water, wherein raiſins of the ſun have been well ſteeped, three quarters of a pint of good white wine, or claret, according as the colour of your wine is; let them ſimmer, and boil a little over a gentle fire, to the conſumption of a third part, taking off the ſcum as faſt as it riſes; put it very hot into the vitiated wine, and let it ſtand, the bung-hole being open; then in a linen bag put a little bruiſed mace, nutmeg, and cloves, and hang the bag in the wine, by a ſtring, for three or four days; and ſo either new or old wine will not only be fined, but much bettered; for by this means they are reſtored from their foulneſs and decay, and yield a good ſcent and taſte: you may, to perfect this work the more, when you take out the ſpice, hang in a ſmall bag of white muſtard-ſeed, a little bruiſed, and the work is done.

To make Ice in Summer, and Cooling Wine, *&c.*

To make ice, take a ſtone bottle that will hold about three quarts of water; put into it three ounces of refined ſalt-petre, half an ounce of Florence orriſe, and fill it with water boiling hot; ſtop it cloſe, and immediately let it down into a well, where it muſt remain three or four hours; and when you break the bottle you will find it full of hard ice: or, for want of this opportunity, diſſolve a pound of nitre in a bucket of water, and it will cool your bottles exceedingly.

General OBSERVATIONS.

Take ſalt of tartar, and pour diſtilled vinegar on it, till it is aſſatiated, every time you draw off the phlegm, and then diſtil it into a coated retort by degrees; and rectify the oil thro' the ſpirit of vitriol, which will render it lucid, fragrant, and very pleaſant. A ſmall quantity of the powder put into

wine, hung in a fine linen rag in the caſk, will refreſh and meliorate, if not recover, foul, pricked, or faded wine, in a ſhort time.

Wines may be alſo enriched by the eſſential and fragrant oils, made in ſuch a manner as to incorporate with water, or ſpirits of wine, or other wine. After being diluted by proper fermentation, they are eaſily united, and the body of the wine much enriched.

☞ Having gone through this part of my undertaking, it is neceſſary to obſerve, that although I have been very exact in ſpecifying the particular quantity of each ingredient uſed in the making, as well as mending the wines treated of, yet every man's palate ſhould be conſulted by thoſe who are employed to do the buſineſs; and your own judgment will direct you how to leſſen or increaſe any part, in proportion, according to the taſte of the employer.

THE MODERN METHOD OF PICKLING and PRESERVING.

To pickle ASPARAGUS.

TAKE care to pick out the largeſt and fineſt ſort, and cut off all the white ends, and waſh the green part in ſpring-water, till they are very clean. Then let them lie in freſh water for three hours; put a ſtew-pan filled with ſpring-water, and a handful of ſalt, on the fire, and as ſoon as it boils, put the graſs in looſe, and not too many at a time, for fear of bruiſing the heads. Let them lay in it till they are ſcalded, and take them out, and lay them looſe on a cloth to cool. You muſt prepare your pickle before-hand in this manner. To four quarts of vinegar, put one quart of ſpring-water, a large handful of bay ſalt, and boil them together; then put the aſparagus into a large jar; and add two nutmegs, a quarter of an ounce of mace, and the ſame quantity of white pepper whole, to a gallon of the pickle, and pour it in the jar or jars where you placed your aſparagus. Take a piece of linen cloth, three or four times doubled, and cover the top

of

of the jar; and after ſtanding thus for ſeven days, boil the pickle again, and pour it on hot over them; and do the ſame about eight days after that. As ſoon as they grow cold, cover and tie the top of the jar cloſe with a bladder and a bit of leather. They will be fit for uſe in a fortnight.

CAULIFLOWERS.

CHUSE the largeſt you can, though they ſhould not be over ripe, and pull them into little pieces or ſprigs, and pick the ſmall leaves from them. Fill a large broad ſtew-pan with ſpring-water, and ſet it over the fire till it boils; then put the flowers in, and add two ounces of white ſalt, and let them boil quick for about a minute, or ſcarce ſo much; take them out gently with a ſlice, and throw them into cold water, and lay them on a cloth to dry. Take bottles with wide mouths, or jars, and put them in, and fill the bottles with vinegar that has been diſtilled, and add three or four blades of mace, and a nutmeg ſliced thin. Cover the bottles well with the fat of mutton, then tie them with a bladder, and over that with leather, very cloſe. After ſtanding about a month, open them, and perhaps the pickle will have a ſweetiſh taſte; you muſt then pour away the vinegar, and put freſh in, with taking the ſpice out. They will eat well in three weeks, or leſs.

ONIONS.

THE moſt proper ſize for pickling are thoſe about the ſize of a common walnut, though ſome people chuſe them leſs. Take a proper quantity, and ſtrip off the outſide coat; boil them once in water till they begin to grow tender, drain them dry,

dry, and let them ſtand to cool; then ſtrip off the ſecond and third ſkin, and dry them with a ſoft linen rag, and let them be quite cold. Put them into wide-mouth'd glaſſes or bottles, and add five or ſix bay-leaves, and to a quartern of onions put a quarter of an ounce of mace, or thereabouts, and two races of ginger ſliced; and ſhake the glaſſes about, that the ingredients may be properly mixed; to each quart of vinegar, put about two ounces of bay ſalt, and boil it, being careful to take the ſcum off as it riſes, and when it is cold, fill the glaſſes or bottles; dip a bladder in vinegar, and tie it down cloſe. When you take out any quantity, you ſhould put in freſh vinegar, as the pickle will waſte.

FRENCH BEANS.

GATHER as many French beans as you think proper, not over-grown, and take the ſtrings away in the ſame manner as if you was to boil them; put them in a ſtone jar, and cover them with ſpring-water; to every gallon of water put as much ſalt as will make it bear an egg; put it over the fire, and let it boil about five minutes, then pour it over the French beans, and cover them with a pewter diſh, and a woollen cloth over it; let them ſtand one day covered or tied cloſe down. Then take them out, and ſpread them on a cloth, and put another over to dry them. As ſoon as they are pretty dry, wipe the jar clean, and put in the French beans, and about half a handful of fennel and dill. You muſt prepare your pickle in the following manner: put a quart of fine ſpring-water to three quarts of vinegar, or in proportion to the quantity you pickle, as the liquor ſhould juſt cover them; and throw in a little bay ſalt, and a very ſmall quantity of white ſalt; put a nutmeg,

cut

cut in quarters, a quarter of an ounce of cloves, a quarter of an ounce of mace, a quarter of an ounce of whole pepper, and a large race of ginger ſliced, to every gallon of pickle; boil all theſe together in a copper pot, and pour it ſcalding hot on your French beans, covering them over with the liquor. After ſtanding 30 or 40 hours, boil the pickle again, and pour it over them as above; and in two days afterwards, boil it again, and do as before. When they are cold, cover and tie them cloſe with a bladder and leather, taking care to keep them well covered every time you uſe any; and they ſhould never be taken out but with a wooden ſpoon. It is neceſſary to obſerve, that you are not to take out the ſpices you have put into the jar when you boil the pickle, as it will ſpoil its flavour. The pickle will ſerve a ſecond year, by boiling it up again.

GERKINS.

TO avoid repetition, the beſt method to manage them is exactly as the French beans.

BEET-ROOT.

PUT ſpring water in a pot over the fire, and when it boils, put in the beet-root, and let it boil till it is tender; peel it, put it in a ſtone jar, and pour as much vinegar and ſpring-water as will cover it; let there be one-third more vinegar than water, and put it in a pan firſt, and ſeaſon it with ſalt to your palate, and ſtir it till the ſalt is diſſolved, then pour it over the beet, and tie it cloſe down. The pickle muſt not be boiled.

PEACHES,

PEACHES.

PEACHES for pickling ſhould be at their full growth, and gathered immediately before they are ripe; chuſe thoſe that are not bruiſed. Take as much ſpring-water as will cover them, and put as much common and bay ſalt as will make it bear an egg; put in the peaches, and let the water cover them. After ſtanding about three days, take them out, and dry them ſoftly with a fine linen cloth; put them in the jar, or glaſs bottle with a large mouth, and fill it with the beſt white wine vinegar; add one pint of the beſt muſtard, half an ounce of cloves, mace, and nutmegs, three heads of garlic, and ſome ſliced ginger, to each gallon (leſs quantities in proportion) take care to mix the pickle well, and pour it over the peaches. Then tie them cloſe with a bladder and leather, and in ſix or eight weeks they will eat fine. Some cut them acroſs with a knife, take out the ſtones, and after filling them with good muſtard, a little garlic, horſe-reddiſh, and ginger, tie them together again. It is a very reliſhing way. You ſhould keep the jar always filled up with vinegar, as they waſte in keeping.

NECTARINES and APRICOTS.

THE beſt way of doing theſe, is as before directed to peaches.

WHITE PLUMBS.

FOLLOW the ſame method; and if the plumbs have ſtalks on, do not pick them off.

WHITE MUSHROOMS.

GET the fineſt ſmall bottoms, cut the lower part, and rince them well with a piece of flannel through three or four waters; ſet them over a fire in a ſtew-pan filled with good ſpring-water, and throw in a handful of ſalt. As ſoon as it boils, pour the muſhrooms in, and after boiling about five minutes, drain them through a cullender for a minute, and then lay them on a piece of linen cloth, and cover them with another. The pickle ſhould be prepared before-hand in the following manner: Put one gallon of vinegar into a cold ſtill, and add about half a pound of the beſt bay ſalt, (to every gallon half a pound of ſalt, and the other ingredients in proportion) a quarter of an ounce of cloves, one nutmeg cut in four parts, and cover the top of the ſtill with a wet cloth, keeping it always wet, or rather, as it dries, changing it for one that is wet. Let it be a gentle fire; if too fierce, you may burn the bottom of the ſtill. As long as you taſte the acid, keep drawing it off in bottles, and before it is cold, put in muſhrooms, putting in here and there a few blades of mace and a ſlice of nutmeg; (the nutmeg ſhould be boiled a few minutes in a little vinegar, as it will be eaſier to ſlice it when hot) then pour ſome melted mutton-fat over the top in the bottles, well-ſtrained; ſome put oil over, but I think mutton-fat better.

Another way to Pickle MUSHROOMS.

AFTER waſhing them clean in ſpring water, dry them well, and put them into little bottles; ſlice a nutmeg boiled in vinegar very thin, and take a few blades of mace; fill the bottles with ſugar-vinegar and ſpring-water, both cold; pour ſome

ſome mutton-fat at the top of the bottles, and tie them cloſe as uſual. They will retain as fine a flavour done this way, as if newly gathered, and a ſpoonful of the pickle put into any ſauice, will give an agreeable flavour, though they will not retain the whiteneſs of thoſe above-mentioned.

MUSHROOMS *for Sea.*

TAKE a piece of flannel, and waſh them clean in ſalt and water; throw a little ſalt over them, and let them boil about two minutes in their own liquor; drain them through a ſieve, and ſpread them on a linen-cloth; after they are cold put them in wide mouth'd-bottles with a tolerable quantity of whole mace, a ſliced nutmeg (the nutmeg boiled as above) and a few cloves. Boil your own ſugar-vinegar, and a good deal of whole pepper, ſome races of ginger, and three or four bay-leaves; boil the whole a few minutes, ſtrain it, and, when cold, pour it into the bottles, and put ſome fryed mutton-fat on the top; then cork the bottles, and tie them with a bladder and leather, to keep them as cloſe as poſſible, and ſet them in a cool place. This is the only method for pickling them for voyages, and has been often proved to be the beſt, as ſeveral captains, for whom I have done them, can atteſt.

MUSHROOMS *without Pickle.*

PICK the largeſt ſort, peel them, and ſcrape the inſide clean; put them in a ſauce-pan, with a little ſalt, and boil them in their own liquor, drain them through a ſieve, and put them into a cool oven on tin-plates; do this often till they are quite dry, and then put them in a jar, tied tight down, and keep them in a very dry place. This way of

managing muſhrooms, makes them as fine to the eye as truffles, and they will have a delicious flavour in the mouth.

PURPLE CABBAGE.

GET two fine cloſe red cabbages, two cauliflowers, not over-ripe, half a peck of fine kidney-beans, ſix cloves of garlic, ſtuck on ſix ſticks; waſh the whole in ſpring-water, and juſt let them boil up; then drain them in a ſieve, and lay the cabbage on a table in ſeparate leaves, and throw bay-ſalt on them. Dry them in a very ſlow oven, or in the ſun, if it ſhould ſhine hot and clear; they muſt be quite dry. When this is done, make the pickle with four quarts of the beſt white wine vinegar, one quart of ſpring-water, one ounce of white pepper; boil the whole for twenty minutes, and let it ſtand till quite cold; cut in pieces about four ounces of ginger, throw ſalt over it, and let it ſtand ſix days; get half a pound of the beſt muſtard-ſeed, rince it in fair water, and lay it open to dry; as ſoon as it is quite dry, pound half of it. The ingredients being all ready, take the jar, and put a row of cabbage at bottom, a layer of beans and cauliflowers, and ſprinkle between each row the muſtard-ſeed, ginger, and ſome black and Jamaica pepper, and mix about an ounce of turmerick root powdered; then put in the pickle, which muſt cover the whole. It will not be fit for uſe in leſs than ſixteen or eighteen months. This is eſteemed a fine reliſhing pickle.

RED CABBAGE.

THOUGH red cabbage is chiefly uſed by way of garniſhing diſhes, ſallads, pickles, &c. yet as it is a pickle many people are fond of, being very cheap, I ſhall give the following as the beſt

beſt method. Slice the cabbage thin, and put vinegar, ſalt, and an ounce of all-ſpice cold. Cover it very cloſe, and it will be good for uſe in a week's time.

BARBERRIES.

TAKE an equal quantity of white wine vinegar and ſpring-water, and put half a pound of ſix-penny powder-ſugar, and a quarter of a pound of white ſalt, to every quart of the liquor, and ſeparate the barberries into two ſorts, the worſt put into this liquor, and the beſt into glaſſes; then boil the pickle with the worſt ſort; ſcum it very clean, and keep boiling it till it looks of a fine colour; when it is cold, ſtrain it through a cloth, and preſs it as much as you can to drain every drop of the liquor, in order to heighten the colour. Let it ſtand to ſettle, and then pour it lightly off into the glaſſes with a little of the pickle. Boil a ſmall parcel of fennel, and when cold, put a ſprig or two in the top of the pot or glaſs, and tie it cloſe with a bladder, and leather. 'Tis a very agreeable reliſh.

RED-CURRANTS.

THESE are done in the ſame way as barberries.

FENNEL.

PUT ſome ſpring-water on the fire, and a handful of ſalt; as ſoon as it boils tie the fennel in bunches, put them into the water, and ſcald them; then lay them on a cloth to dry, and when cold, put it in a glaſs with ſome nutmeg and mace; fill it up with cold vinegar, lay a ſprig of green fennel on the top, and tie it down with leather doubled twice or three times.

CUCUM-

CUCUMBERS *in Slices.*

PICK them large, before they grow too ſeedy; and ſlice them in a large pewter-diſh, about the thickneſs of a crown-piece, or rather thicker; ſlice two large onions to every dozen of cucumbers, lay them in rows, and put a handful of ſalt between each row; take another diſh to cover them, and after letting them ſtand two days, drain them in a cullender; then put them into a jar, cover them with the beſt white wine vinegar, and let them ſtand four or five hours more. Pour the vinegar from them into a copper ſauce-pan, and throw a little more ſalt in, and let it boil; put alſo a little mace, ſome whole pepper, a race of ginger cut in ſlices; and then pour the boiling vinegar on. Be careful to keep them cloſe covered, and as ſoon as they are quite cold, tie them down. In a week they will be good to eat.

WALNUTS *Green.*

GET the largeſt and fineſt ſort, pare them very thin, and put them in a tub of ſpring-water as you pare them, with one pound of bay-ſalt; after letting them lie in the water about twenty-four hours, take them out, and put them in a ſtone jar; between each layer of walnuts, put a layer of vine leaves both at top and bottom, and fill the jar with cold vinegar. They muſt ſtand all night, and then pour the vinegar from them into a copper or bell-metal ſkillet, and put in one pound of bay ſalt; ſet it over the fire, and after it has boiled a few minutes, pour it over the nuts; tie a woollen cloth over them, and let them ſtand about ſeven or eight days. Drain the pickle off, wipe the nuts clean with a piece of flannel or woollen cloth, put them

them into the jar again with freſh leaves, and boil freſh vinegar, then ſlice a nutmeg, cut three large raecs of ginger; mace, cloves, and whole pepper, a quarter of an ounce of each; and the ſame quantity of *Ordingal* pepper muſt be added to every gallon of vinegar; pour it a ſecond time boiling hot on the walnuts, and cover them again with a woollen cloth. When they have ſtood three or four days, repeat the ſame again two or three times, and as ſoon as cold, put in half a pint of muſtard-ſeed, a ſtick of horſe-raddiſh ſliced, a large onion ſtuck with cloves in the middle of the pot, and tie them cloſe with a bladder and leather. In a fortnight, or thereabouts, they will be in good order.

WALNUTS *Black.*

GATHER the nuts as large as poſſible, at their full growth, before they are exceſſive hard, and put them in ſalt and water, with a little allum. After lying two days, change the water; let them lie again for two days; then ſhift them again, and after lying three days more, take them out of the water, and place them in the pot for pickling. As ſoon as you have filled the pot half full, ſtick a large onion with cloves, and put it in the middle. Put in half a pint of muſtard-ſeed, a quarter of an ounce of mace; black pepper, half an ounce; all-ſpice, the ſame quantity; ſix bay-leaves, and a ſtick of horſe-raddiſh; fill the pot, and pour boiling vinegar over them. Cover them with a plate, and when cold, tie them down with a bladder and leather. In about two months time they will eat well. You muſt be careful to keep them covered with pickle; for which purpoſe it is neceſſary to make more pickle than will cover them at firſt, in order to fill the bottles or jars, as they decreaſe. The next year, if any are left, boil up

the

the vinegar again, ſkim it, and when cold, pour it over the walnuts. This ſort is much the beſt for uſe. If good rape vinegar can be got, you may uſe that inſtead of ſalt and water, in the following manner: Put the nuts, prepared as above, into your pickling jars, throw in a handful of ſalt, a ſmall piece of allum, and fill them with rape vinegar; then cover it cloſe, and let them ſtand twelve or fourteen days; after which, pour them out of the pot, wipe the nuts with a coarſe cloth, and put them in the jar with the pickle, as mentioned before. You need not boil it the firſt year, if you have any of the beſt ſugar-vinegar of your own making, but pour it on cold; and next year, (if any remains) boil it up again, ſkim it, put freſh ſpice, and it will ſerve again.

WALNUTS *White.*

TAKE the largeſt ſort, before the ſhell begins to turn, pare them thin, till you can juſt perceive the white part, and put them in ſpring-water with a handful of ſalt. Let them ſoak five or ſix hours in the water, and lay on them a thin board to keep them under; get ſome ſpring-water in a ſtew-pan, and ſet it on a charcoal-fire; then take the nuts out of the other water, and put them in that; let them ſimmer about five minutes, but not boil; have a pan of ſpring-water by you, with a handful of ſalt in it, and ſtir it with your hand till the ſalt diſſolves. Take your nuts out of the ſtew-pan with a wooden ladle, and put them into the cold water and ſalt, and let them ſtand near half an hour, laying the board on as before, for if they are not kept under the liquor, they will turn black; then take them out, lay them on a cloth, and cover them with another to dry; wipe them ſoftly with a fine cloth, put them into the jar or

glaſs

glaſs with ſome blades of mace, and a nutmeg ſliced very thin; mix the ſpice between the nuts, and pour diſtilled vinegar over them. The glaſs ſhould be full of nuts, and it is beſt to pour clean mutton fat over them, before you tie them up with the bladder and leather. They eat fine, when carefully done this way.

RADDISH PODS.

MAKE the pickle with cold ſpring-water and bay-ſalt, ſtrong enough to bear an egg; put the pods in it, and lay a board over them to keep them under the water. They ſhould ſtand twelve days, and then be drained through a ſieve, and laid on a cloth to dry. Take the beſt white-wine vinegar, ſufficient to cover them, boil it, and put the pods in a jar, with cloves, mace, ginger, and Jamaica pepper. Pour the vinegar boiling hot over them, and throw a coarſe cloth over three or four times double, that the ſteam may come through, and let them ſtand two or three days. This ſhould be repeated two or three times; and when it is cold, put in a pint of the beſt muſtard-ſeed, and ſome horſe-raddiſh; then cover it very cloſe, and they will be good in a few days.

GOLDEN PIPPINS.

PICK the largeſt pippins free from bruiſes or ſpots, and put them in a preſerving pan with ſpring-water, and ſet them on a charcoal-fire. Keep them turning with a ſpoon, till they will peel; but you muſt not let them boil; when they are fit, peel them, and put them again into water with a gill of the beſt vinegar, and about a quarter of an ounce of allum, covering them quite cloſe with a pewter-diſh. Then ſet them on a ſlow char-

coal-fire again, ſo as not to boil; frequently turning them round, till they look green. Take them out, and lay them to cool on a cloth, and when cold, uſe the ſame pickle as to peaches, only inſtead of made muſtard, it ſhould be whole muſtard-ſeed. They ſhould be covered cloſe, and in a month they will be fit for uſe.

CODLINGS.

THESE muſt be greened in the ſame manner as pippins, and when quite cold, take off the eye with a ſmall ſcoop very carefully, and as whole as poſſible; the core muſt likewiſe be ſcooped out, and a clove of garlic and muſtard-ſeed put in; then lay on the eye again, and put them in wide-mouth'd glaſſes, with the eye uppermoſt. The ſame ſort of pickle as is uſed to peaches muſt do for the codlings, and they ſhould be tied down cloſe.

Young ARTICHOKES, *or* SUCKERS.

SUCKERS or young artichokes muſt be pared very neatly, eſpecially the ends of the leaves and the ſtalks; and ſcald them a little in ſalt and water. When they are cold, lay them in ſtone jars or wide-mouth'd bottles, and put three blades of mace, and three or four thin ſlices of nutmeg, in each bottle, and fill them with ſugar-vinegar, of your own making, or diſtilled vinegar, and ſpring-water, an equal quantity of each; then ſtop the bottles down. I prefer the ſugar-vinegar. The leaves of the artichokes ſhould not be hard.

ARTICHOKE BOTTOMS.

THE artichokes for this purpoſe ſhould be full grown; let them be boiled till the leaves may be pulled eaſily off, and ſlip the choke away; cut the ſtalk off pretty cloſe, and put them into ſalt and water for more than an hour; take and lay them on a piece of coarſe linen to drain; put them into large-mouth'd jars, with a nutmeg ſliced, and ſome mace between them; then cover them in the jars with diſtilled vinegar and ſpring-water about an equal quantity of each, with ſome melted mutton fat at the top. Tie the jars down with the uſual things for the purpoſe.

Dry ARTICHOKE BOTTOMS.

AFTER boiling them till the leaves may be pulled eaſily off, take the choke away, cut the ſtalk off, and place them on tin-plates in an oven not over hot; and keep doing it till they are bone dry. Then put them in a ſtone jar, tie them down, and ſet them in a warm or dry place. Before you make uſe of them, put them in warm water till they are tender, ſhifting the water ſeveral times. The chief uſe of artichokes done this way is to cut them ſmall, and put into ſauce; they give an excellent flavour to moſt ſauces.

GRAPES.

WHEN grapes are arrived at their main growth, before they are ripe, is the moſt proper time for pickling. Divide the bunches in ſmall cluſters or ſprigs, and lay them in a ſtone jar; put a layer of vine-leaves between each row of grapes. Pour ſpring water enough into a copper-

pot to cover them, and throw in as much dried and pounded bay-ſalt and white-ſalt (an equal quantity of each) as will make the water bear an egg; ſet it over the fire till it boils, and you will find a black and white ſcum ariſe; take off the black ſcum, and leave the white on; and after boiling fifteen or eighteen minutes, take it off, and let it cool and ſettle. Before it is quite cold, pour the liquor ſoftly over the grapes, and put a layer of vine-leaves on the top. Then cover them with a diſh, and tie a linen cloth cloſe over them for twenty or four-and-twenty hours. When they have ſtood the time mentioned, take and lay them on a cloth, and cover them over again, to dry them. Get half a gallon of vinegar, and put in one quart of ſpring-water, and a pound of ſixpenny coarſe ſugar; ſet it over the fire till it boils, and keep ſkimming for a quarter of an hour, and let it ſtand till it is cold; then take a dry jar, and lay freſh leaves at the bottom; put the firſt layer of grapes, with leaves between each bunch, and on the top; pour the new pickle over them to the top, and get a thin bit of board, (not deal, or any thing that may give a bad taſte) and put it on the top to keep the grapes under the pickle. Tie them cloſe with the leather and bladder; and if the pickle diminiſhes, you ſhould have more ready to cover the grapes; for which reaſon it will be beſt to make enough at firſt. In this, as in all other pickles, you ſhould carefully tie the jar, after taking any out.

SAMPHIRE.

THE ſamphire that is green is beſt. Take a clean pan, and put in the ſamphire; cover it with fair ſpring-water, and throw in two large handfuls of ſalt. It ſhould ſtand about a day and a half,

a half, and then put it in a large ſaucepan; throw in a handful of ſalt, and cover it with the beſt white-wine vinegar. Let the ſaucepan be cloſe covered, and ſet it over a ſlack fire; it ſhould ſtand over the fire till it is criſp, and of a fine green, but no longer; then put it in the pickling jar, cloſe covered, and when cold, tie it cloſe with the uſual things for pickles. It will be fit for uſe in a week.

Samphire may be kept twelve or fourteen months in a ſtrong brine of water and ſalt; put it into vinegar before it is brought to table.

LEMONS.

THOUGH lemons are but ſeldom pickled, yet as I have ſometimes tried them, I ſhall give the following receipt as the beſt I know.

Get a dozen lemons that are quite ſound, and ſcrape them with broken glaſs; then cut them acroſs in four parts, but not ſo much as to ſeparate them; put in as much ſalt as you can conveniently, rub them well with it on the outſide; lay them in an earthen diſh for three or four days, ſtrew a little ſalt over them, and turn them once or twice a day; take an ounce of garlic, and ſlit it thin, and lay it in ſalt three days; parboil a dozen cloves of garlic, with a little ſalt, and let them lay three days; a ſmall handful of muſtard ſeeds bruiſed, and ſearched through a hair-ſieve with a little red pepper; then take the lemons out of the ſalt, and preſs them a little between your fingers, lay them in the jar with the ingredients above mentioned, and cover them with white-wine vinegar. Tie them cloſe with leather and a bladder, and in three weeks or a month you may uſe them.

Having often mentioned the uſe of SUGAR-VINEGAR in ſome of the foregoing pickles, for the inſtruction of thoſe who may be unacquainted with the method of making it properly, I ſhall here ſubjoin a curious receipt.

To make SUGAR-VINEGAR.

PUT one pound of the coarſe Liſbon ſugar to every gallon of water, and ſet it over the fire; let it boil as long as any ſcum riſes, which muſt be conſtantly taken off; then empty it into a tub, and as ſoon as it is almoſt cold, toaſt a large piece of bread, dip it in mellow yeaſt, and throw it into the liquor. It ſhould ferment or work at leaſt twenty-four hours; then get ready a caſk well hooped with iron, and painted over, and fix it in ſuch a manner as will prevent its being moved, in a place where the ſun has full power over it. As ſoon as it is ready to draw off, fill the veſſels intended to hold it, and lay a piece of tile, or ſomething thin, in order to keep the duſt from it. It is made at the beginning of March, it will be fit to uſe in about three months; it ſhould be drawn off in ſtone bottles in two months after it has been made; and if you let it ſtand till it is neceſſary to make uſe of it, it will never be foul again. In caſe you find it is not ſour enough when you go to draw it off, let it ſtand three or four weeks longer. When you pickle any thing to go abroad, make uſe of this vinegar only; but in England, it is neceſſary when you pickle, to put an equal quantity of ſpring-water; it will be then full ſour. If you uſe it for green pickles, it will be neceſſary to boil it, and pour ſcalding hot on them two or three times. As to walnuts, this pickle will keep them fine, even to the Eaſt Indies; but remember to uſe the pickle only, without water. As to thoſe pickles that are

not

not green, there is no neceſſity for boiling it. It is excellent for white walnuts, ſuckers and onions, and all white pickles.

General OBSERVATIONS *on* PICKLING.

I. ALL ſorts of hot pickle require the beſt ſtone jars, as they keep the pickle better and longer than earthen ones; vinegar and ſalt will penetrate through the other ſort. Stone and glaſs are beſt in every reſpect.

II. Make it a conſtant rule not to put the hand or fingers into the jar, as it will ſpoil the flavour. You ſhould get a ſpoon full of holes, and made of ſome ſweet wood.

III. Remember to tie the jar or bottle faſt, after uſing any ſort of pickle; if this is neglected, the pickle will loſe its briſkneſs and flavour.

IV. There being a particular quantity or number ſpecified of the different ſorts treated of in the foregoing receipts, if you make a leſs or greater quantity, take care the proportion of ingredients is anſwerable, as well as the time of ſtanding for each article; a failure of this ſort, muſt prejudice the operation. This, as well as conſulting your palate in leſſening or increaſing the proportion, muſt depend on the judgment of the perſon to whoſe care it is intruſted.

Of PRESERVING, *&c.*

To preſerve RASBERRIES.

THE largeſt raſberries are beſt, but they muſt not be too ripe; put as much powder-ſugar as equals the weight of the raſberries you intend to preſerve, and moiſten the ſugar with clear water; put your berries and ſugar together, and boil them gently, ſo as not to break them; as ſoon as you find they are clear, take them out, and boil the ſyrup till it is of a proper thickneſs; then put the berries in again; when they are cold, put them in the glaſſes.

PEACHES.

TAKE large full grown peaches, before they are ripe, put them in boiling water, and juſt ſcald them; they ſhould not boil; then take them out, and put them in cold water; dry them in a cloth or ſieve, and place them in long wide-mouth'd bottles. Put half a pound of ſugar to a dozen peaches, let it clarify, and pour it over the fruit, and then fill the bottles or glaſſes with brandy. Tie them cloſe, and keep them dry.

Another way to preſerve PEACHES.

THE ſyrup ſhould be made as above, and when it is clear, juſt dip the peaches in, and put them in a diſh to cool; then place them in wide-mouth'd bottles, and pour the ſyrup over them as ſoon as it is cold; then fill the bottles with right French brandy, taking care the fruit be covered, and tie them down with a bladder and leather.

CHERRIES.

CHERRIES.

YOU muſt firſt take the weight of the cherries in ſugar, and then ſtone them; make the ſyrup; put in the cherries, and let them ſimmer at firſt, that they may thoroughly warm; afterwards they ſhould boil faſt; as ſoon as they are clear, mix the jelly, and ſtrew as much ſugar over the cherries as almoſt amounts to their weight; the eye muſt be your guide with reſpect to the colouring; take a jug of water, and put in a pound of ſugar; let it boil for half an hour, and put in the juice of red currants; then pour it over them, and when it is cold fill the bottles, and tie them cloſe down.

Another way to preſerve CHERRIES.

PUT one pound and a half of ſugar to two pound of cherries, with about half a pint of ſpring-water; and let the ſugar diſſolve; as ſoon as it is melted, put in the remainder of the cherries and ſugar, and boil them gently, that the ſugar may melt by degrees; ſkim them, and let them boil as faſt as you pleaſe; and while they are boiling you ſhould take them off and ſhake them two or three times, and put them on again. When the colour is good, they are enough. Bottle them when cold, and keep them for uſe.

CHERRIES, *with the Leaves and Stalks green.*

DIP the ſtalk and leaves in white wine vinegar boiling hot, and place the ſprigs upright in a ſieve till they are dry; boil double-refined ſugar to a ſyrup, and dip the whole over in the ſyrup, ſo as to ſcald them. Then place them in a ſieve, and boil the ſugar to the height of candy, and dip the

cherries, ſtalks, and leaves, in it; ſtick the branches in the ſieve, and let them dry as ſweetmeets are done in general. They have a fine effect in a deſart.

CURRANTS.

TAKE the weight of the currants in ſugar, and pick out the ſeeds; diſſolve a pound of ſugar in half a jack of water; and put in the currants; they ſhould boil ſlow, and be often ſkimmed; after boiling a quarter of an hour, take the currants out, and let the ſyrup ſtill boil; then put them in again, and as ſoon as you perceive they are clear, and the ſyrup is of a proper thickneſs, let them cool, and put them in the glaſſes.

BARBERRIES.

GATHER the largeſt and ripeſt barberries you can; take their weight in ſugar, and pick the ſeeds out and the tops off; moiſten the ſugar with ſome of the juice preſſed from them, and make a ſyrup; when this is done, put in the berries, ſet them over a ſlow fire, and when they boil, ſhake them, till you find they are clear; then put them into the glaſſes for uſe.

APRICOTS.

PICK the apricots before they have ſtones in them; ſet them coddle in fair water till they become very green; then peel and coddle them again; take their weight in ſugar, and make ſyrup; put into the ſugar a jug of water; then put them in, and let them boil ſlowly over the fire, and ſkim them often, till you find they are clear, and very green. When they are cold, put them in glaſſes,

and

and keep them for uſe. *Green Plumbs* are good, done in the ſame manner.

Large APRICOTS.

STONE and pare them thin; take the weight in the beſt refined ſugar, ſifted and beat well; then put the apricots in a quart tankard or mug, cover them over with ſugar, and let them ſtand all night. Next morning lay them in a preſerving pan, and ſet it over a moderate fire, and let them boil very gently till they are clear and tender; and frequently turning and ſkimming them. Take a bodkin or needle and prick them, that the ſyrup may penetrate, and turn them often as they boil. When they are done take them out, and place them in the glaſſes; let the ſyrup boil afterwards, and ſkim it often; as ſoon as it is cold pour it over the apricots, and let it quite cover them.

Large GREEN PLUMBS.

DIP the ſtalk and leaves in vinegar boiling hot; get the ſyrup ready, ſcald them, and take the ſkin off with a needle; boil the ſugar to candy height, and juſt dip in the plumbs; then hang them by the ſtalk in order to dry, till they look almoſt tranſparent. By hanging in this manner there will be a fine clear drop at the bottom. The greateſt care is required to clear the ſugar for them in a nice manner.

WHITE WALNUTS.

PARE the walnuts till the white part appears, and nothing elſe; and as faſt as you do them, throw them into ſalt and water, and let them lie till you prepare the ſugar. Put three pounds of fine

loaf-ſugar into the preſerving pan, and as much water as will juſt moiſten the ſugar, and ſet it over a charcoal fire to boil; then take the whites of a dozen eggs ſtrained and beat up to a froth; cover the ſugar with the froth as it boils, and ſkim it, till it is as clear as can be. Put in the walnuts, and juſt boil them up till they are tender; take them out and lay them in a diſh to cool; as ſoon as they are cool, put them in the preſerving-pan, and pour the ſugar over them blood warm. When quite cold paper them down.

GREEN WALNUTS.

TAKE and wipe them very clean, and let them lie in ſalt and water, made ſtrong, for two days, then wipe them clean with a linen cloth, and as you wipe them throw them into a ſkillet of boiling water, and after boiling two or three minutes, take them out again, and put them on a coarſe piece of cloth. Prepare the ſugar as in the receipt for white walnuts, above-mentioned, and juſt ſcald the walnuts in it; then take them out, and lay them to cool. When they are cold, put them in the jar, and pour the ſyrup over them.

GOOSEBERRIES *Whole.*

GET the largeſt ſort for preſerving, and pick off the black eye, but not the ſtem; put them over the fire in ſpring-water to ſcald, covered very cloſe; but care muſt be taken you dont let them boil, ſo as to break; as ſoon as they are tender, put them in cold water, and to one pound of gooſeberries put a pound and a half of ſugar double refined, and clarify the ſugar with a pint of water to each pound weight; when the ſyrup is cold, put the gooſeberries in the preſerving-pan,

with

with the ſyrup over them, and ſet them on a moderate fire to boil; but don't let them boil ſo faſt as to burſt. After they have boiled till you can perceive the ſugar has penetrated them, cover them with whited-brown paper, and let them ſtand twelve hours. Then take them gently out of the ſyrup, and boil it till it is ropy; ſkim the ſyrup, and put the gooſeberries in again, and ſet them over a ſlow fire; and when the ſyrup will rope well, take them off, and let them ſtand till they are cold. Boil a few freſh gooſeberries in ſpring-water, and when the liquor is ſtrong, ſtrain it off; after it has ſettled put a pound of the beſt double-refined ſugar to each pint, and make it into a jelly. The gooſeberries muſt be put into glaſſes, when they are cold, and cover them with jelly next morning. Stop them down firſt with ſome dry paper, then wet a piece, and over that ſome dry, and put them in a warm place.

ORANGES *Whole.*

CHUSE the fineſt Bermudas or Seville oranges, free from blotches or bruiſes, cut the peel off very thin, and lay them in ſpring-water for four days, changing the water once a day at leaſt; then put them in a kettle with water, and a thin board over them, to keep them under the ſurface; let them boil, and as the water waſtes have another kettle ready boiling, to ſupply the waſting; they will take ten hours at leaſt; and when they are very ſoft, take them out, and ſcoop the ſeeds out carefully at the top. To every pound of oranges, add at leaſt a pound and three quarters of ſugar double-refined, and well beat and ſifted through a fine ſieve; fill them with ſugar, and likewiſe ſtrew ſome over them, and then let them ſtand a day. The jelly ſhould be made in this

manner

get twenty-four pippins, and cut them in ſlices into water; boil them tender, and ſtrain the liquor from the pulp; to every pound of orange, put a pint and half of the liquor, and three parts of the ſugar remaining after filling the orange; let it boil, and ſkim it often; put it in an earthen pan to cool, and then pour it into a ſkillet; put the oranges in, and with a bodkin prick them as they are boiling, that the ſyrup may penetrate; while they are boiling, ſtrew over the remainder of the ſugar, and as ſoon as they look clear, take them out, and place them in the glaſſes, one in each glaſs. Boil the ſyrup to a jelly, and pour it in the glaſs over them; and when they are cold paper them up, and keep them in a very dry cloſet.

PIPPINS *in Slices.*

TAKE ſome fine pippins, without coring, cut them in ſlices, and take the weight in ſugar, and put to it ſome fair water; let it diſſolve; put it into a kettle, and let it boil pretty high, ſkimming it often; when they are clear, put them into the ſyrup, in ſhallow glaſſes. Cut a candied orange peel in thin ſlices, and put into the ſyrup; and keep the orange peel about the pippins as much as poſſible. They eat very fine done in this manner.

WHITE PEAR PLUMBS.

CHUSE thoſe that are not bruiſed, and free from ſpecks; to one pound of the plumbs, put a pound and a quarter of the fineſt ſugar that can be got, and a pint and a quarter of ſpring-water; ſlit and ſtone the plumbs, and prick them with a bodkin full of holes; as you ſlit and ſtone them, ſprinkle ſome of the ſugar over them; then make the

the ſyrup with half a pound of ſugar and ſome water; let it be rather thin. Put the plumbs in with the ſlit downwards, and keep them boiling moderately for ſome time, ſhake and ſkim them often; take care to keep them under the ſyrup, or they will loſe their colour. As ſoon as they are well ſcalded, ſtrew on the remaining part of the ſugar, and repeat it till they are done enough, which you will perceive by the outſide being cruſty.

GREEN PEASE.

SHELL fine young peaſe, and put them into boiling water with ſome ſalt; after boiling five minutes, drain them in a cullender, and put them on a cloth doubled five or ſix times, on a table; let them lie free, in order to dry. Your bottles ſhould be prepared before-hand, and be quite clean and dry. Fill them with the peaſe, and put on the top ſome mutton-fat try'd; tie a bladder with a thin board or lath over them, and let them be put in a cool dry cloſet or cellar. Boil your water when you uſe them, and put in a little butter, ſalt, and ſugar; and as ſoon as they are enough, drain them, and put them into a ſaucepan with ſome butter, and ſhake it while it is melting. Peaſe done this way will keep good till Chriſtmas.

DAMSONS *whole.*

CUT ſome damſons in pieces, and put them over the fire, with water enough to cover them, in a middling ſaucepan or ſkillet; after they have boiled ſome time, and the liquor is ſtrong, ſtrain it. Wipe the whole damſons clean, and to every pound, put a pound of good ſugar; let a third part of the ſugar be put into the liquor, and juſt ſimmer, then put in the damſons. Boil them about

fix minutes, and then take them off, and cover them close for about thirty minutes; turn them, and let them simmer again; take them out in a bowl, strew over them the remaining sugar, and pour on the liquor hot. Let them stand one night covered close, and then boil them till they are tender. Put them in pots; boil the liquor to a jelly; when almost cold, pour it over them; and carefully paper them up. They are very fine this way.

FINIS.

BRITISH MUSEUM 30 JAN 71